

SPIRIT-FREE

THE BEE'S TEA (204 cal) Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea <i>GF</i>	\$4.95
BLACKBERRY SAGE LEMONADE (275 cal) Lemonade, Blackberry, Sage <i>GF</i>	\$4.95
FLAVORED LEMONADE (VARIETY OF FLAVORS) (148-226 cal) Ask Server for Details <i>GF</i>	\$3.95
FROZEN TURTLE (769 cal) Ice Cream, Chocolate Syrup, Caramel, Candied Pecans, Blended <i>GF</i>	\$4.95
LAVA FLOW (248 cal) Strawberry Purée, Piña Colada Mix, Pineapple Juice <i>GF</i>	\$4.25
MIAMI VICE (522 cal) Piña Colada, Strawberry Purée, Blended, Whipped Cream <i>GF</i>	\$4.95
PIÑA COLADA (542 cal) Piña Colada Mix, Blended, Fresh Pineapple and Cherry Garnish, Whipped Cream <i>GF</i>	\$4.25
PINEAPPLE COBBLER (289 cal) Pineapple Juice, Strawberry Purée, Lime Juice, Sprite <i>GF</i>	\$4.95
STRAWBERRY DAIQUIRI (500 cal) Strawberry Puree, Fresh Strawberries, Sprite, Whipped Cream <i>GF</i>	\$4.25
WATERMELON COOLER (91 cal) Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite <i>GF</i>	\$5.95

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

SANGRIA

RED SANGRIA (188 cal) Red Wine, Blackberry Syrup, Sprite, Fresh Citrus and Cherry Garnish <i>GF</i>	\$8.95
WHITE SANGRIA (261 cal) Mezzacorona Pinot Grigio, Mango Syrup, Muddled Raspberries, Blackberries and Cherry, Sprite <i>GF</i>	\$8.95



BEER CRAFT AND MORE

Bud, Light (USA) (110 cal)	\$4.95
Budweiser (USA) (145 cal)	\$4.95
Corona (Mexico) (148 cal)	\$4.95
Guinness, Stout (Ireland) 11.2oz (117 cal)	\$5.95
Sam Adams (USA) (175 cal)	\$5.95

DRINK LOCAL

Kiitos, Coffee, Cream Ale (Salt Lake City, UT) (160 cal)	\$3.95
Kiitos, Coconut, Stout (Salt Lake City, UT) (142 cal)	\$3.95
Moab, FMU, DIPA (Moab, UT) 16oz (265 cal)	\$5.95
Moab, Johnny's, IPA (Moab, UT) 16oz (274 cal)	\$4.95
Mtn West, Ruby, Hard Cider (Salt Lake City, UT) 16.9oz (270 cal)	\$10.95
Park City, Imperial Pilsner (Park City, UT) (224 cal)	\$6.95
Proper, Revenge, DIPA (Salt Lake City, UT) 16oz (270 cal)	\$9.95
Proper, Czech Your Head, Pilsner (Salt Lake City, UT) 16oz (218 cal)	\$8.95
Shades, Plum, Berliner Weisse (Salt Lake City, UT) (146 cal)	\$3.95
Shades, Aphrodite, Belgian, Blonde Ale (Salt Lake City, UT) (181 cal)	\$3.95
Squatters, Hop Rising, DIPA (Salt Lake City, UT) (202 cal)	\$4.95
Squatters, Hop Rising, Tropical, DIPA (Salt Lake City, UT) (291 cal)	\$4.95
T.F. Brewing, Ferda, DIPA (Salt Lake City, UT) 16oz (274 cal)	\$7.95
Uinta, Golden Spike, Hefeweizen (Salt Lake City, UT) (163 cal)	\$3.95
Wasatch, Polygamy, Porter (Salt Lake City, UT) (220 cal)	\$4.95



WINE ALL WINE IS GF

sparkling
5oz (102-120 cal) | 8oz (163-192 cal) | bottle (518-630 cal)
white
5oz (111-124 cal) | 8oz (177-199 cal) | bottle (532-630 cal)
red
5oz (120-132 cal) | 8oz (192-211 cal) | bottle (555-668 cal)



SPARKLING

Marenco, Moscato d'Asti, "Scrapona", ITA			\$58
Ballatore, Moscato, Rosé Spumante, CA			\$36
Barefoot Bubbly, Moscato, Spumante, CA	\$11	\$15	\$48
Zonin, Brut, Prosecco, ITA	\$11	\$15	\$48
Chloe, Prosecco, ITA			\$39
Jansz, Brut Rosé, "Premium", Pipers River, AUS			\$64
Gruet, Blanc de Noirs, Sparkling, NM			\$53

SWEET WHITE + BLUSH

Beringer, Moscato, CA	\$8	\$12	\$33
Beringer, White Zinfandel, CA	\$6	\$9	\$26
New Age, White, San Rafael, ARG	\$7	\$10	\$29
Kung Fu Girl, Riesling, Dry, WA	\$11	\$15	\$48

CHARDONNAY

Cupcake, Chardonnay, Monterey, CA	\$8	\$12	\$31
KJ, Chardonnay, "Vintner's Reserve", CA	\$9	\$14	\$37
Talley, Chardonnay, Arroyo Grande, CA			\$63

OTHER WHITES + ROSÉ

Folonari, Pinot Grigio, Venetie, ITA	\$7	\$11	\$31
Zenato, Pinot Grigio, Venetie, ITA	\$12	\$18	\$49
Ste. Chapelle, Riesling, "Chateau Series", Snake River, ID			\$34
Cupcake, Sauvignon Blanc, Marlborough, NZL	\$9	\$14	\$36
Yalumba, Pinot Grigio, "The Y Series", S. AUS			\$34
Matua, Sauvignon Blanc, Marlborough, NZL	\$10	\$14	\$38
Starborough, Sauvignon Blanc, Marlborough, NZL	\$9	\$14	\$36
Day Owl, Rosé, CA			\$39
Gérard Bertrand, Rosé, Coteaux du Languedoc, "Château La Sauvageonne", FRA			\$46



CABERNET SAUVIGNON

Yellow Tail, Cabernet, SE AUS			\$33
Cupcake, Cabernet, CA	\$7	\$11	\$29
Beringer, Cabernet, "Founders' Estate", CA			\$51
Ringbolt, Cabernet, Margaret River, AUS			\$52
14 Hands, Cabernet, WA	\$7	\$10	\$29
Columbia Crest, Cabernet, "Grand Estates", WA			\$35
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	\$11	\$15	\$48
Cakebread, Cabernet, Napa, CA			\$140

PINOT NOIR + MERLOT

Mirassou, Pinot Noir, CA	\$10	\$15	\$39
Nautilus, Pinot Noir, Marlborough, NZL			\$71
Primarius, Pinot Noir, OR			\$49
SeaGlass, Pinot Noir, Santa Barbara, CA	\$9	\$13	\$35
Meiomi, Pinot Noir, CA	\$11	\$15	\$48
Bouchard Aîné & Fils, Pinot Noir, "Pinossimo", VdP d'Oc, FRA			\$48
Columbia Crest, Merlot, "Grand Estates", WA	\$9	\$13	\$36
Benziger, Merlot, Sonoma, CA			\$39

OTHER REDS

Ste. Chapelle, Red, "Soft", USA			\$34
Dreaming Tree, Red, "Crush", CA	\$13	\$17	\$48
Louis Jadot, Beaujolais-Villages, FRA	\$11	\$15	\$47
Yellow Tail, Shiraz, SE AUS	\$8	\$12	\$30
Ménage à Trois, Red, CA	\$10	\$14	\$40
Trapiche, Malbec, Mendoza, ARG	\$9	\$13	\$33
Gnarly Head, Zinfandel, "Black Old Vine", CA			\$34
Zen of Zin, Zinfandel, CA	\$11	\$15	\$48
Cinder, Syrah, Snake River, ID	\$9	\$13	\$33
19 Crimes, Red, SE AUS	\$8	\$12	\$30



BEST IN GLASS

ICONIC COCKTAILS

CRAFTED IN THE HIGHEST FORM, MADE FROM CAREFULLY SELECTED, FRESH AND EXCEPTIONAL INGREDIENTS

TMP'S G&T | \$9.95
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$10.95
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$9.95
(326 cal)
Patrón Silver Tequila, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$8.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$10.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$9.95
(235 cal)

Five Wives Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$18.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$9.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$10.95
(361 cal)
Godiva White Chocolate Liqueur, 5-Wives Custard Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$9.95
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*



LOCAL FAVORITES

BLACKBERRY SAGE LEMONADE WITH BACARDI | \$9.95
(371 cal)
Bacardi Limon, Lemonade, Blackberry, Sage *GF*

KENTUCKY MULE | \$10.95
(237 cal)
Maker's Mark, Ginger Beer, Fresh Lime Juice *GF*

SAILOR'S PUNCH | \$9.95
(246 cal)
Sailor Jerry Spiced Rum, Orange and Pineapple Juices, Sweet & Sour, Cherries *GF*

WHISKEY THISTLE | \$9.95
(217 cal)
Jameson Irish Whiskey, White Peach, Raspberries, Lemon, Sprite *GF*

WHITE PEACH COSMO | \$10.25
(248 cal)
Absolut Peach Vodka, Cointreau, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA | \$8.95
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BAILEYS & COFFEE | \$8.95
(139 cal)
Baileys, Coffee *GF*

BUTTERNUT COFFEE | \$9.25
(144 cal)
Frangelico, Butterscotch, Coffee, Whipped Cream *GF*

CAFÉ MP | \$9.25
(124 cal)
Kahlúa, Baileys, Grand Marnier, Butterscotch, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

FRENCH COFFEE | \$8.95
(130 cal)
Korbel Brandy, Sugar, Coffee, Whipped Cream *GF*

MEXICAN COFFEE | \$8.95
(155 cal)
Sauza Gold Tequila, Kahlúa, Coffee, Whipped Cream *GF*

SIBERIAN COFFEE | \$8.95
(126 cal)
Stoli Vodka, Kahlúa, Baileys Irish Cream, Coffee *GF*

DESSERT WINES

3oz (116-139 cal) | bottle (491-1178 cal)
Pacific Rim, Riesling, "Vin de Glacière", Organically Grown, Washington, 375ml | \$7 \$50

Quady, Orange Muscat, "Essensia", California | \$9 \$70

PORT

3oz (138 cal) | bottle (1170 cal)
Fonseca, Port, Porto, "Bin 27", Portugal | \$9 \$70



SPECIALTY SPIRITS

Dewar's Scotch (70 cal) | \$9.25
Glenfiddich Scotch 12 year (70 cal) | \$10.45
High West Whiskey Campfire (82 cal) | \$13.95
High West Rye Whiskey Rendezvous Rye (82 cal) | \$12.95
Hennessy VS Cognac (70 cal) | \$9.45
Baileys Irish Cream (97 cal) | \$7.95
Disaronno Amaretto (115 cal) | \$7.95

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$30
A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries | \$10
6 Strawberries | \$19

*Ask the hospitality specialist or your server to place an advanced order.

GARLIC & WINE SEASONING | \$6
(0 cal)
Two classic culinary ingredients - garlic and wine - make this seasoning delicious. *GF*

GIFT CARDS
Gift cards can be redeemed at Melting Pot Restaurants nationwide.

CHOCOLATE FONDUE WAFERS | \$9
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*